

Lunch A la Carte

Start

Duck ravioli, duck consommé
Salmon gravlax, carasau bread
Mozzarella, pears, truffle honey **V**
Chicken liver parfait, apple chutney
Seabass ceviche, lime, elderflower, chilli 10 supplement
Goat cheese raviolo, crispy onions, butter emulsion **V**

Main

Confit duck leg, Jerusalem artichoke risotto, cherry jus
Poached salmon, Squid ink crust, leek, mussel velouté
Wild mushroom risotto, Jerusalem artichoke crisp **V VG**
Sea bass, wild mushroom, Champagne velouté 10 supplement
Kentish rump of lamb, salsify, garlic
Tournedos rossini, potato purée, sauce Périgourdine 10 supplement

4.95 each

Extra fine green beans
Broccoli
Charlotte potato purée
Cornish new potatoes
Potato & Périgord truffle mousseline 9.95

Dessert

Valrhona guanaja chocolate, mango, lime
Rhubarb crumble, vanilla ice cream
Passion fruit panna cotta, coconut sorbet
Lemongrass crème brûlée, orange sorbet
Praline cremeux, hazelnut, lychee
Farmhouse cheese from the trolley 10 supplement

2 courses 25.95

3 courses 29.95

V = Vegetarian VG = Vegan

Kindly note that a £2.00 cover charge per person will apply.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.